

18. Elaborate note on the various microbiological tests used for assessing milk quality.
 19. Explain in detail about the methods of oil extraction.
 20. Outline the concept of methods used for microbiological examination of food.
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APRIL/MAY 2025

**23UEMB42 — FOOD PROCESSING
TECHNOLOGY — Elective IV**

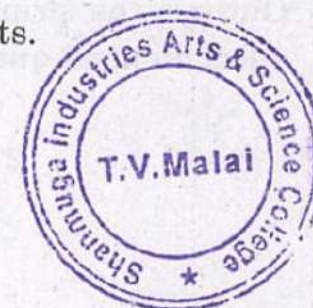
Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Define sterilization in food preservation.
2. What are the main objectives of food preservation?
3. Name two chemical preservatives used in fish preservation.
4. What is the purpose of curing in meat preservation?
5. Name two tests used to check milk adulteration.
6. What is phosphatase test in milk quality testing?
7. Define pyrolysis of fats.



8. What is the purpose of deodorization in oil refining?
9. Name two fermented dairy products and the microbes involved.
10. Define the term "critical control point" in HACCP.

SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Explain the role of bio-preservatives in food preservation.

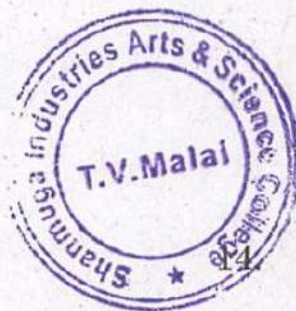
Or

- (b) Discuss the use of radiation in food preservation along with its effects on food quality.

12. (a) Apply the concept of production and utilization of meat byproducts.

Or

- (b) Outline the principles of freezing and its effect on meat quality.



13. (a) Discuss the microbial cultures used in the production of yogurt and buttermilk.

Or

- (b) Explain the HTST pasteurization process with a flow diagram.

14. (a) Explain the process of refining edible oils in food.

Or

- (b) Summarize the importance of fats and oils in human nutrition.

15. (a) List out the different types of foodborne illnesses with examples.

Or

- (b) Discuss the key safety provisions under the Indian Factories Act related to food industries.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Demonstrate the various techniques of food preservation with suitable examples.

17. Discuss the causes and types of fish spoilage and their preservation techniques.